

DIRECTIONS FOR USE

is a violation of Federal law to be inconsistent with its labeling.

APPLICATION INFORMATION

For use on hard, non-porous, inanimate surfaces such as steel, galvanized metal, concrete, stone, tile, wood, and finished wood surfaces. Use on walls, floors, ceilings, and washings and drapes.

Prepare fresh solution daily. Do not use solutions that are visibly soiled. Apply amount of solution as indicated on label. Swabbing, mopping or spraying of surfaces.

FOR DISINFECTION: In Hospitals, Nursing Homes, Food Plants, Commercial Freezers, Restrooms, Restaurants, and Veterinary Clinics, Farm Premises and Poultry Houses.

Disinfect 1/2 gallon of water for every 1/2 gallon of soiling light and medium soiled surfaces. For heavily soiled surfaces should be cleaned and scrubbed before disinfection. For disinfection, surfaces must be wet for at least 10 minutes.

Food contact surfaces and all surfaces used in the processing areas of Federal inspected meat and poultry plants must be rinsed with potable water before reuse when using the product at this concentration. Always carefully protect or remove food and packaging materials from the area before disinfection.

For Farms and Poultry Use: remove all manure, poultry and feed from premises. Remove all litter and manure from surfaces occupied or traversed by livestock. Empty all troughs, racks, and other feeding and watering equipment. Then clean and disinfect as above. Ventilate buildings, coops, and other closed spaces. Do not house animals or poultry until treatment has been absorbed, set or dried.

DISINFECTING TOILET BOWLS AND URINALS: Flush toilet bowls from surface with flow brush. Add 1/2 ounce of disinfectant to the bowl water. Flush thoroughly. Wipe down toilet bowl surfaces, especially at the rim. Flush completely and allow to drain and rinse flow brush well.

SANITIZING OF NON-FOOD CONTACT SURFACES: Wipe down floors, desks and counter tops, telephone receivers, chairs, stools, chairs, toilet seats, bathroom sinks, tubs, and shower stalls. In hotels, motels, and commercial buildings, wipe down all areas of hospitals and nursing homes, clean and disinfect in one operation by spraying or wiping a solution of 1/2 oz. of this Disinfectant in 5 gallons of water onto the surfaces to be sanitized. Allow solution to remain 10 minutes before wiping clean or rinsing. If surfaces are re-soiled, pre-wash before sanitizing.

walter louis chemicals
EQUINOX
IODINE DISINFECTANT

HOSPITAL STRENGTH FOR ONE-STEP CLEANING AND DISINFECTION

Bactericide/Virucide

Food Plants-Livestock Buildings-Hospitals-Veterinary Clinics
NO RINSE FOOD PLANT SANITIZER
POULTRY DRINKING WATER SANITIZER

Effective against Herpes Simplex Type 2 virus and other agents for disinfection

ACTIVE INGREDIENTS:	
phosphoric acid	16.00
sodium (Phenyl) phenyl ether sulfonate	18.00
polyethylene glycol	18.00
providing 1.75% titratable iodine	18.00
INERT INGREDIENTS	68.00
TOTAL INGREDIENTS	108.00

KEEP OUT OF REACH OF CHILDREN
DANGER

Practical Treatment: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or, if these are not available, drink large quantities of water. Call a physician or, if these are not available, drink large quantities of water. Call a physician.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

FOR MEDICAL, INDUSTRIAL, COMMERCIAL, AND AGRICULTURAL USE ONLY

Manufactured by:
Walter Louis Chemicals
5th and Ohio
Cape Girardeau, IL 62301

**In accordance with IR Notice 82-2,
Based on Draft Labeling Dated**

NET CONTENTS



387 - 12 - 1671
SANITIZATION OF MEAT AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Remove gross soiling by flushing with water and mopping. Pre-clean surfaces with 1 oz. of this Disinfectant per gallon of water or with another suitable detergent. Then wash with 1 oz. of Disinfectant in 1 gallon of water (1/2 oz. per gallon of water). Sanitizing solution should be applied for 10 to 15 minutes. Drain well and air dry. Finish by mopping.

HAND SANITIZATION IN MEAT AND POULTRY PROCESSING PLANTS: For sanitizing hands of food handlers, use hands with water and immerse hands in a 1/2 oz. per 5 gallons of water (1/4 oz. per gallon) (25 ppm) titratable iodine for 30 to 60 seconds.

IN RETORT COOLING WATER FOR CANNING OPERATIONS: Depending on the need, use 1/2 oz. of this Disinfectant in 10 gallons of retort cooling water to control odor and slime. Add at the start of operations and as needed thereafter to maintain a constant reading of 12-25 ppm in the cooling water.

SANITIZATION OF POULTRY DRINKING WATER: Add 1/2 oz. of this Disinfectant to every 10 gallons of drinking water. This use of drinking water also helps control slime and mineral deposits in waterlines.

SHOE BATH SANITIZATION: To help prevent tracking of soiling materials into poultry houses, farrowing houses, and hatching houses, use a shoe bath with 3 ounces of disinfectant per gallon of water at the doorway. Scrape off shoes outside doorway and allow shoe patch for 30 seconds prior to entering.

FOR CLEANING SOWS: Before placing sows in farrowing pens, separate, scrub down flanks and udder with a lukewarm solution of 1/2 ounce of disinfectant per gallon of water. Use a soft brush. Let sow drain dry and do not rinse until just before farrowing.

DEODORANT: This Disinfectant destroys many odors as it sanitizes and disinfects. For general deodorant application, gargles, refuse containers, etc.), swab with a solution of 1/2 ounce of disinfectant per gallon of water.

STORAGE: Store only in tightly closed original container.

DISPOSAL: Do not reuse empty container. Wrap container and flush collection.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER

harmful or fatal if swallowed. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse. Avoid contamination of food.

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